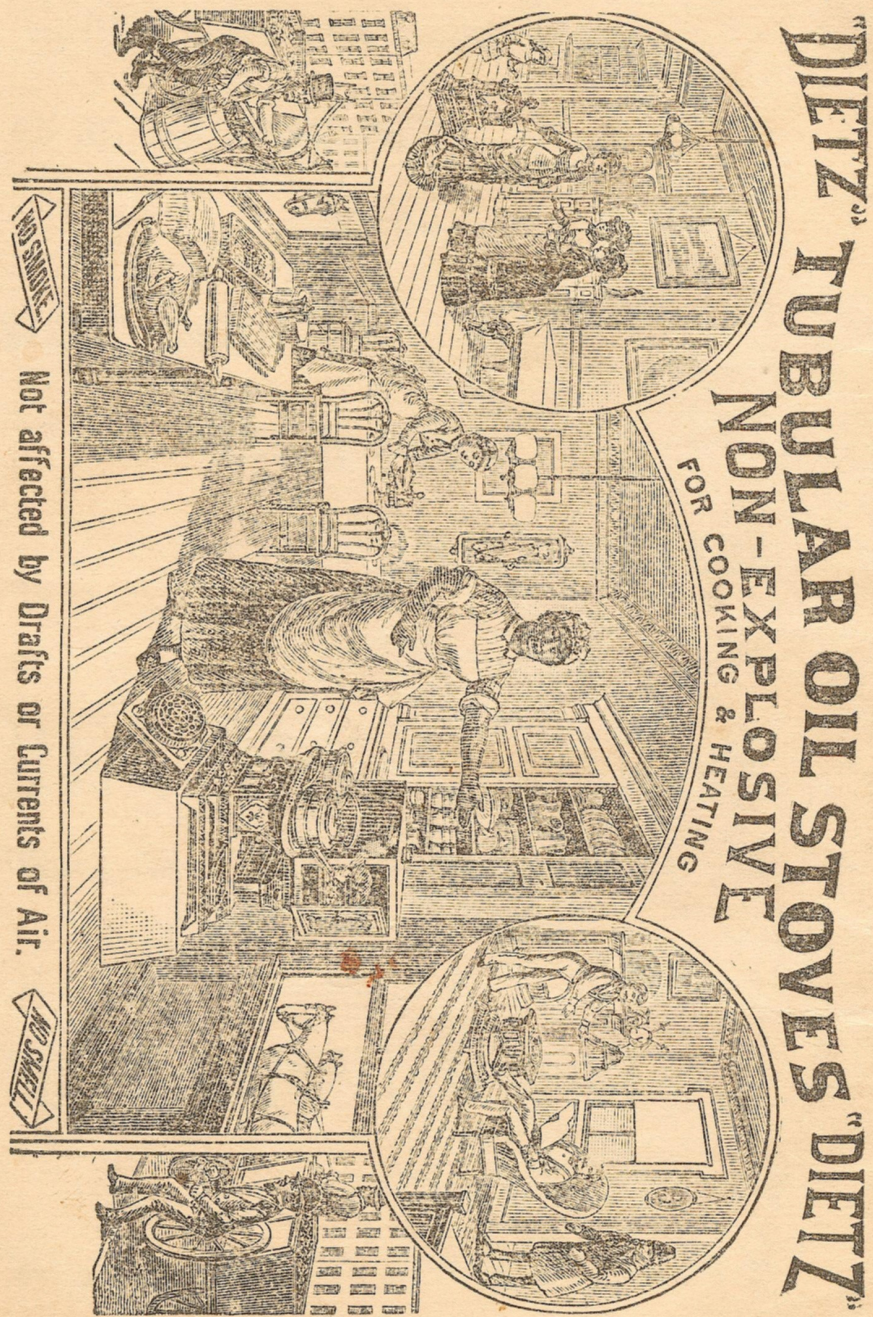


PLEASE READ and HAND to your N



"DIETZ" TUBULAR OIL STOVES "DIETZ"
NON-EXPLOSIVE
FOR COOKING & HEATING

Not affected by Drafts or Currents of Air.

PLEASE READ and HAND to your NEIGHBOR

READ AND HAND TO YOUR NEIGHBOR

THE HIGHEST PREMIUM

AWARDED FOR THE

"DIETZ"

Tubular Oil Stove

IN 1882,

OVER ALL COMPETITORS

AT

Cincinnati Exposition.

SILVER MEDAL.

MANUFACTURED BY

DOHERTY MANUFACTURING CO.,

SARNIA, ONT.

Sarnia Stoves and Ranges

THE WORLD'S BEST.

NEW PATTERNS,
NEW DESIGNS,
CHEAP,
ECONOMICAL,
and
ARTISTIC.

SEND FOR CATALOGUE AND PRICE LIST

OUR MOTTO IS

"STOVES FOR THE PEOPLE."

DOHERTY MANUFACTURING CO.,
SARNIA, ONT.

"DIETZ"

TUBULAR OIL STOVE,

"1884."

GENTLEMEN,—Having secured the right to make this,—the only yet successful Oil Stove made,—at a very high figure, for the Dominion, we ask only a fair trial of its merits. See it work. Ask your neighbors about it, and deal only with it as you find it, bearing in mind the fact that a good oil stove is not only a luxury, but is great economy.

"DIETZ" TUBULAR OIL STOVE

which has been greatly improved for 1884. It is now made with cement joints, causing it to operate quicker. Filler placed at side, convenient for filling and to see the oil. Removable extension plates. New method of packing around burner plate. Burner plate secured to the oil chamber.

Freedom from SMOKE, SMELL and DANGER.

TO SELL THE STOVE.

SHOW IT!

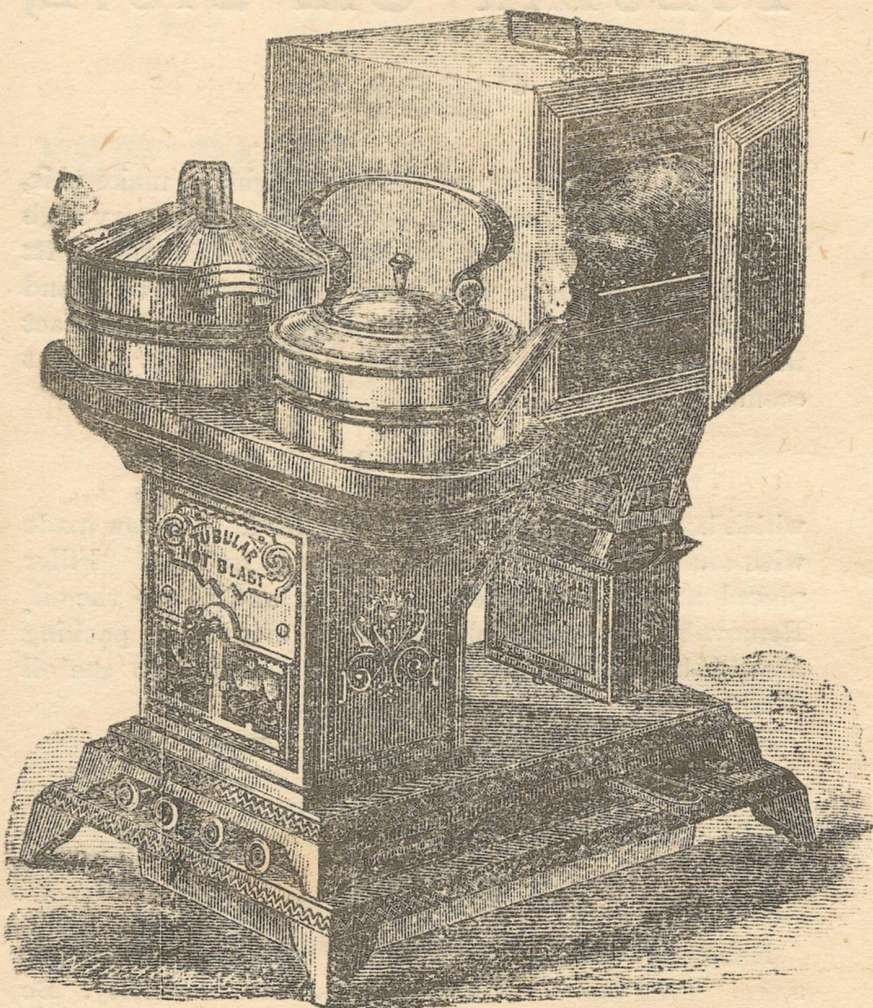
Keep one burning on a stand or table in front of your store. Trial and use will demonstrate its superiority. Be guided by the simple directions.

ALWAYS KEEP YOUR STOVE CLEAN.

Respectfully yours,

DOHERTY M'F'G. CO.

"DIETZ" No. 4 TUBULAR
HOT-BLAST NON-EXPLOSIVE OIL STOVE



No. 4 STOVE, (IMPROVED) WITH FOUR 4-INCH BURNERS.

PRICES.

No. 4 Tubular Hot-Blast Oil Stove.	Each	-	\$13 00
" Oven with two Pans,	"	-	3 25
" Broiler	"	-	1 00
" Iron Heater,	"	-	75
Crated, complete	-	-	\$18 00
Kettles and Sauce Pan (copper bottom).	Each,	-	90
Stove Wicks, 4 inch,	per doz.	-	50

No. 4 STOVE AND OVEN.

Size.—21 in. long, 14 in. wide, 15 in. high.

Weight.—Crated for shipment, 71 lbs.

Size of Oven.—15 in. long, 14 in. wide, 15 in. high.

Weight Oven.—Crated for shipment with two pans, broiler and laundry iron heater, 30 lbs.

Oil Chamber.—Holds five quarts oil, sufficient to burn ten or twelve hours.

THE "DIETZ" TUBULAR OIL STOVE in its present form is a complete success.

CAPACITY OF THE No. 4 STOVE.

The No. 4 stove oil chamber holds five quarts of oil, sufficient to burn ten or twelve hours. By removing the top plate and placing the kettle directly over the flame, a half-gallon of water will boil in ten minutes. It will boil a half gallon of water on the top side hole in seventeen minutes, water being at 44 deg. temperature.

It will boil potatoes and bake biscuit at the same time; it will broil a steak in eight to ten minutes; bake loaves of bread in one hour; pies in twenty minutes; roast eight pounds of beef in one and a half hours; an eight-pound turkey in from one and one-half to two and one-half hours. It will bake cake surprisingly well, as the heat can be graduated to suit the quality of the cake. It will FRY and BOIL, BAKE or BROIL, at the same time.

A plate for heating laundry irons is fitted in the front of the stove, directly over the flames, and will heat irons in twenty minutes or less, and should be used with the damper thrown forward.

No. 3 STOVE (IMPROVED) WITH THREE 4-INCH BURNERS.

No. 3 Tubular Hot-Blast Oil Stove,	Each	-	\$10 00
" Oven with Two Pans	-	-	3 25
" Broiler	-	-	1 00
" Iron Heater	-	-	75
Crated, complete,	-	-	\$15 00

Kettle and Sauce Pan (copper bottom,) each	-	-	90
Stove Wicks, 4 inch, per doz.,	-	-	50

No. 3 Stove and Oven.

SIZE.—21 in. long, 13 in. wide, 15 in. high.

WEIGHT.—Crated for shipment, 62 lbs.

SIZE OVEN.—15 in. long, 14 in. wide, 15 in. high.

WEIGHT OVEN.—Crated for shipment with two pans, broiler and laundry iron heater, 28 lbs.

OIL CHAMBER.—Holds four quarts of oil, sufficient to burn for twelve hours.

CAPACITY OF No. 3 STOVE.

The No. 3 stove oil chamber holds four quarts of oil, sufficient to burn for 12 hours; by removing the top plate and placing a kettle directly over the flames you can boil a half-gallon of water in 11 minutes. It will boil a half-gallon of water, at 44° temperature, on the top plate in 14 minutes. It will boil quicker when the temperature is higher.

It will broil a steak in ten minutes; bake a loaf of bread in one hour; pies in twenty minutes; roast six pounds of beef in one and a half hour. It will fry, and bake, and boil at the same time.

SPECIAL DIRECTIONS.

Make it a point to keep your Oil Stove Clean.

It is important that the stove should be placed LEVEL. The part in which the wicks are placed should never be the lowest, as it will allow the oil to overflow when the oil chamber is full.

Fill the oil chamber at the opening made for the purpose at the *side*.

The first time the stove is used the wicks may be trimmed as evenly as possible with sharp scissors, but do not use them, if it can be avoided, after the wicks have been burned or charred. When the char is formed on the wicks *rub* it off.

The stove, when in use, should be placed upon a frame or table twelve or twenty inches high, with castors or rollers, which will make it more convenient.

See that your stove is filled with good oil and the wicks in good order before cooking. Never fill nor extinguish the flame while cooking. The beauty of this stove is its regular heat.

These stoves are made with cement in the joints, which will cause a strong unpleasant smell for an hour or two, the first time lighted, *when new*.

For ordinary cooking in the oven, use the upper rack, and place the vessel against the back.

To broil meat *well* have the broiler *hot* before using. Place the cover so that the heat will pass out at the back.

Keep your Stove Clean and on a Level Place.

"DIETZ" TUBULAR STOVE.

It is the only stove made in accordance with the Irwin system and under the Irwin patents; all the parts are correctly adjusted to produce the most perfect combustion. The results are, pure white flame, intense heat, without smoke or odor.

It can be used to do all kinds of cooking—boiling, baking, frying, roasting—and excels all stoves in broiling. It will heat laundry irons in twenty minutes; can be used in a room with open doors and windows, or on a porch or piazza, where there is a free circulation of air. It can be used as well to warm rooms during early autumn and spring, when furnaces and stoves overheat them, or in midwinter to increase the heat when needed.

It is portable; if placed on a base or rollers it can be readily moved from one room to another. It requires no more care than a common house lamp, and saves the drudgery of an ordinary stove. It is offered to the public by a manufacturer whose productions have borne the test of the past forty years, and who fully GUARANTEES IT TO PERFORM ALL THAT IS STATED IN THIS CIRCULAR, IF USED IN ACCORDANCE WITH THE DIRECTIONS.

IMPORTANT.

You should always buy the following Stove Furniture with the stove: Patent Oven, Patent Broiler, and Laundry Iron Heater. They are specially constructed for the "Dietz" Tubular Stove.

NO OTHER MAKE CAN BE USED.

NO TASTE OF OIL.

Although the heat from the flames pass directly in and around the food, the combustion is so perfect that not the east odor or taste of kerosene can be detected in any article of food prepared with the Tubular Oil Stoves.

Keep your Stove Clean and on a Level Place.

IMPORTANT.

THE PERFORATED PLATE OR "LUNG."

The square perforated tin plate which is placed beneath the cones and on the air chamber, and through which the wick tubes pass, performs a very important part in the perfect combustion and heat-producing functions of the stove. It may properly be called the "lung" of the stove;

if the small perforations are closed with dirt or dust or char from the wicks, sufficient air cannot pass to the flame, and it will be smoky and yellow instead of a brilliant white color which proves perfect combustion and intense heat. This plate should be boiled once a month in soap suds or sal-soda; the action of the boiling water will remove every particle of dirt from the perforations. When the front of the stove is raised and held up by the rest or support placed for the purpose, the perforated tin plate can be removed, cleansed and replaced in a few moments.

TO USE THE WICKS.

The wicks perform an important part in the production of heat and whiteness of flame; a correct understanding of their use will remove many difficulties.

The four 4-inch wicks in the No. 4 stove, if in use continuously each day during one week, will filter, or purify, *mechanically*, about seven gallons of kerosene oil, and the residue from the liquid still remains in the wicks and partially destroys the capillary action. After several weeks' or months' use, as the case may be, if a new wick cannot be obtained, to make it burn as good as new, the wicks, if of sufficient length for use, may be removed from the tubes and properly cleaned with soap and warm water, thoroughly dried and smoothed with a laundry iron, and replaced in the tubes to produce a flame equal to a new wick.

THE QUALITY OF OIL.

There is no economy in using low grade oils. During the heat of summer, the 130 fire-test oil is entirely safe, and is economical to use at all seasons. It will burn a longer time than the low grade, inflammable oils, and is more safe in the hands of inexperienced persons.

In order to obtain the best results, the use of good kerosene oil is essential. I recommend nothing below the 130° test.

TO REMOVE THE CHAR OR BURNED PART OF THE WICK.

Raise the front of the stove carefully, tilting it back until it will rest on the iron support placed on the air chamber for the purpose; rub off the char and leave no ragged fibres of wick to create smoke. It is more easily done if the wicks be turned down nearly level with the tubes. Be careful and do not crush the sides of the wick tubes together. The top edges of the tubes should be straight and an equal distance apart, to permit the wicks to move freely.

IMPORTANT. TO LIGHT THE WICKS.

Open the mica plate door, raise the wicks about one-eighth of an inch above the tubes; light, and let them burn low until the stove is warm; then regulate, and keep a white flame.

~~Do~~ Do not turn the wicks too high.

TO EXTINGUISH THE FLAME.

Turn down the wicks, open the mica plate door, and a slight puff will extinguish. When the stove is not in use the wicks may be turned down a trifle below the tops of the tubes; it will partially prevent the oil from spreading over the surface of the oil chamber. Do not let the wicks draw all the oil from the chamber and burn dry; nor turn the flame too low and leave burning; it will cause an offensive odor.

The No. 4 stove has a rolling-plate, to turn the heat against the boilers or kettles placed on the front openings of the stove, to make them boil quickly, and allows sufficient space for the heat to pass to the oven (if in use.)

TO USE THE IMPROVED PATENT OVEN.

This oven is made specially for the "Dietz" Tubular Stove, and is perfection. Too much cannot be said in its praise. It is the only oil stove ever made, that will bake evenly on top and bottom. Remove the back plate, with grating attached, and place the oven over the square chamber, or open back part of the stove—the heat passes directly into the oven, and the heated air, as it cools, is forced out at the back and the lower part of the oven by the incoming hot air. To bake quickly, turn the rolling plate towards the oven. Ordinary ovens will not operate on this stove.

N. B.—ALL MY OVENS ARE STAMPED PLAINLY WITH THE PATENT DATE,

TO USE THE "DIETZ" PATENT BROILER.

Remove the back plate and grate, as for the oven; place the pan in the chamber with the open end toward the flame; place the broiling frame in the pan with the narrow end slanting toward the back part, to drain the juice away from the heat, have the broiler hot before using; place the meat on the broiler bars, leaving spaces for the heat to pass through, so that the heat can pass out at back part; replace the tin cover. It will broil in from five to ten minutes, according to thickness. Oysters or

fish may be broiled, and toast can be made on the frame for broiling, or an extra one for the purpose.

With this broiler the juices of the meat are retained, and the stove kept PERFECTLY CLEAN.

This broiler is sold only with the "Dietz" Tubular Stove, and is made expressly for it.

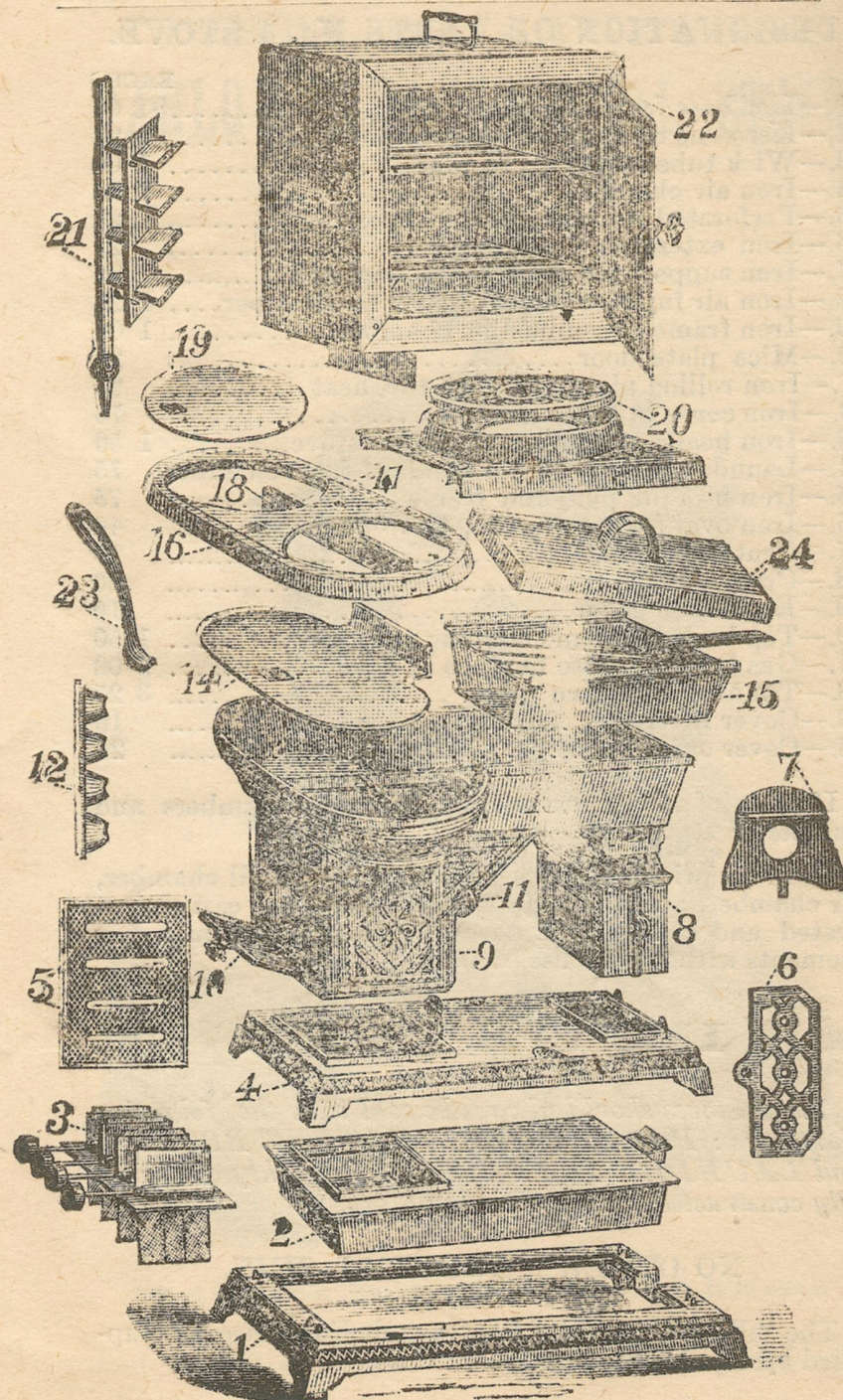
TO USE THE IMPROVED OPEN LAUNDRY IRON HEATER.

Remove the front top plate, place the Laundry Iron Heater inside the chamber, directly over the flames. Irons will heat in twenty minutes or less, with the damper thrown forward.

ADVICE TO BUYERS.

If you are in search of an Oil Stove, do not make a purchase until you have examined the "Dietz" Tubular and seen it in operation. Dealers may try to influence you to buy any oil stove that they may have in stock. This stove, if tested, will convince the most skeptical of its superior merits, which completely supersedes all previous efforts, in producing a perfectly satisfactory stove for burning kerosene oil successfully.

DIAGRAM showing parts of No. 4 Stove.



DESIGNATION OF PARTS No. 4 STOVE.

EACH.

1.—Iron base frame for oil chamber.....	\$1 00
2.—Kerosene oil chamber (galvanized iron).....	1 25
3.—Wick tubes attached to plate.....	1 00
4.—Iron air chamber.....	1 50
5.—Perforated tin plate under cones.....	25
6.—Iron extension plate.....	25
7.—Iron support for stove when trimmed.....	20
8.—Iron air injector to convey air to chamber....	1 25
9.—Iron frame or combustion chamber.....	1 00
10.—Mica plate door.....	25
11.—Iron rolling plate to direct the heat.....	25
12.—Iron cones in flame chamber.....	75
13.—Iron heating chamber, or top of stove.....	1 50
14.—Laundry iron heater for inside of front chamber	75
15.—Iron broiling pan, and frame	75
16.—Iron oval front top plate, two openings.....	40
17.—Center division plate	25
18.—Cross plate.....	20
19.—Eight-inch cover.....	10
20.—Top back plate and circular grate	1 50
21.—Gas burner to use in place of oil.....	2 00
22.—Tin oven with two pans..	3 25
23.—Cover lifter.....	10
24.—Cover or broiler.....	25

If parts of stoves are wanted, order by numbers and number of stove.

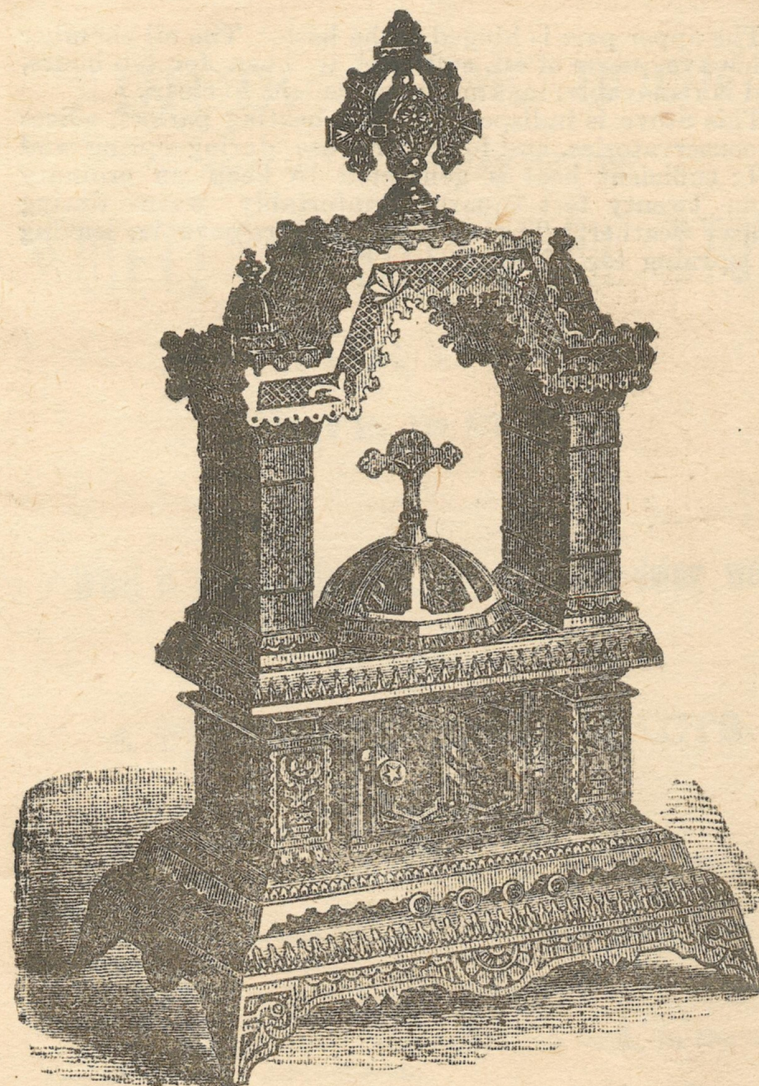
The four principal parts—base frame, and oil chamber, air chamber, and the body of the stove—are easily separated and cleansed, if needed, and replaced in a few moments without the use of tools.

IMPORTANT.

These Stoves should always be sold with the following Furniture: PATENT OVEN, PATENT BROILER and LAUNDRY IRON HEATER. They are specially constructed for the Tubular Stove.

NO OTHER MAKE WILL SUIT.

The "Dietz" Tubular Stoves and Furniture are supplied by my Agents throughout Canada.

"DIETZ" No. 4 TUBULAR
PARLOR HEATING OIL STOVE.

No. 4 HEATING STOVE, WITH FOUR 4 INCH BURNERS.

This Stove complete is 24 inches long, 16 inches wide, and 31 inches high, and weighs complete, packed for

shipment, 90 pounds. It is very ornamental and is the most powerful Heating Oil Stove yet invented.

PRICE.

EACH.

No. 4 Parlor Heating Stove for oil. Crated, complete, \$15.00

The upper part is hinged to the base. The oil chamber holds five quarts of oil, sufficient to burn for ten hours, and is removable, making it convenient to clean.

This Stove is indispensable for heating parlors, offices or conservatories, and for general use during spring and fall; sufficient heat is generated to keep an ordinary room twenty feet square, comfortably warm during winter weather. The mica dome is removable, leaving an opening for a kettle.

"DIETZ" COOK BOOK.

ESPECIALLY PREPARED FOR THE

"DIETZ" TUBULAR OIL STOVE

FOR 1883.

PRICE, 10 CENTS.

— • • —
"What is worth doing at all, is worth doing well."

— • • —
A FEW IMPORTANT FACTS.

— • • —
KEEP YOUR STOVE CLEAN AND ON A LEVEL PLACE.

Fresh meat should be put in boiling water, then the juices are preserved.

For making soups, put in cold water; then all the juices are extracted.

In roasting a turkey, have only one rack in the oven, and that on the middle rests.

Put salt meats in cold water to extract the salt.

Do not allow vegetables to stand after cooking. Put in a cullender, over boiling water, to keep hot.

In boiling meats, keep the water constantly boiling otherwise the meat will absorb the water. Add boiling water always, if more water is needed.

KEEP YOUR STOVE CLEAN AND ON A LEVEL PLACE.

HOW TO ROAST A TURKEY.

A turkey a year old is considered the best. Prepare it as for any oven. Put it in a dripping-pan; salt and pepper the outside, and sprinkle a little flour over it; put one coffee cupful of water in the pan, and baste very frequently. Keep a regular heat. Turn the damper back, and roast from one and a half to two and a half hours, according to the size.

HOT BLAST CAKE.

VERY NICE.

Take one and three-quarters lbs. flour, three-quarters lb. butter, one and a quarter lbs. white sugar, one and one half lbs. raisins or currants. Into which break four eggs; add a heaping teaspoonful of baking powder, one pint of sweet milk, and one half nutmeg. Beat thoroughly. Have your oven hot. Place the pan on the upper rack, resting against the back wall of the oven. Bake one hour with a good moderate heat.

FRENCH OMELETTE.

Beat six eggs up thoroughly; add one teaspoonful of cream or milk. Fry in a pan, in which put one-half ounce of melted butter, over a hot flame. Have the pan hot before pouring the eggs in. When the omelette is brown turn it over; then turn out on a dish, and serve immediately.

DIETZ DUMPLINGS.

Pare large, fair apples, and take out the cores. Lay each apple in a piece of plain pie-crust large enough to cover it. Fill the centre of each apple with brown sugar and add a little cinnamon or small strips of fresh orange peel. Close the crust over the apples and lay them smooth side up in a deep buttered dish, such as can be set on the table. Turn the damper back and get the oven hot. Place the dumplings on the upper rack against the back of the ovens and bake one and one-half hours. Make a cold or melted sauce to serve with them.

SCALLOPED TOMATOES.

Butter a dish, and when you have skinned the tomatoes, lay them in it whole. Sprinkle salt and sugar over them, also fine crumbs of bread or pounded cracker. Turn the damper forward, and bake forty minutes in a dish that can be put upon the table.

McARTHUR MUFFINS.

One pound flour, two large teaspoonfuls of Royal Baking Powder, half teaspoonful of salt; all thoroughly mixed and passed through a sieve four or five times; add half pint sweet milk, two tablespoonfuls of melted butter, two eggs, (yolks and whites beaten separately). Make in a thick batter. Put in muffin pan greased. Place on the upper rack against the back part of hot oven.

GALLAGER'S NEW ENGLAND CODFISH.

Shred the codfish up fine, then put it in a clean, course towel and pound it well. Place the fish in a skillet with just water enough to cover. Let it simmer a moment, then pour off the water and cover again with fresh water. Salt and pepper to taste. Have toast ready in a flat dish. Then to the codfish add one-half pint of milk and let it simmer for a few moments, and when done stir into it two eggs beaten up. Pour the whole over the toast.

GRAHAM GRIDDLE CAKES.

Take one quart of Graham flour, one teaspoonful baking powder, three eggs, and milk or water enough to form a thin batter. Have the damper turned forward and get the griddle hot before baking.

McKENNEY'S TOMATO SOUP.

BOSTON STYLE.

Take one quart of tomatoes and one quart of water, and boil them together twenty minutes, strain through a sieve or sifter, in order to remove all lumps; then add one quart of sweet milk and one teaspoonful of soda, and let it just boil up a minute. Season with butter, salt and pepper. Add a few drops of lemon juice. Rolled crackers may be added if desired. Use a steady moderate heat.

RAYL'S OYSTER SOUP.

To three pints of oysters add three pints of water. Boil ten minutes. Add one pint of cream or milk, the yolks of three eggs, three tablespoonfuls of butter, and three of flour. Season with salt and pepper.

SANDER'S OYSTER PATTIES.

Line small, deep tins with rich pie-crust and bake in a hot oven. When cold, put in each three or four oysters and season with pepper and salt and a little butter.

Then bake ten minutes. Have ready equal parts of water and butter, and pour over them as you serve them up.

BROILED OYSTERS.

Drain the oysters well, and dry them with a napkin. Have the broiler hot and well buttered. Season the oysters and lay them on the broiler, and brown on both sides. Serve on hot toast with plenty of butter.

FISCHER'S CORN BREAD.

Take one pint of sour milk, one even teaspoonful of soda, one pint of corn meal, three eggs, two tablespoonfuls of white sugar, one tablespoonful of melted butter. Stir together thoroughly. Bake in shallow pan in very hot oven.

UTTER'S POP OVERS.

Mix together one cup milk, one cup of flour, one egg, and one teaspoonful of salt. Bake in "Gem" pans. Have the pans hot before putting in the batter. Bake quickly and serve immediately.

JOHNNY'S GINGER BREAD.

Beat up thoroughly one quart flour, one pint of New Orleans molasses, one tablespoonful of ginger, two eggs, one cup lard, one cup sweet milk, one heaping teaspoonful of baking powder. Bake in oven with moderate heat, and damper forward.

DUBUQUE DELICATE CAKE.

Take half pound flour, half pound of white sugar, half pound butter, one teaspoonful cream tartar, half teaspoonful soda, whites of eight eggs; stir thoroughly. Flavor with six drops extract of vanilla. Bake half an hour in shallow pans. Get your oven hot, then turn the damper forward.

ALBERT EGG ROLLS.

Take two cups sweet milk, two eggs, a little salt, three and a half cups of sifted flour; stir well and bake in hot "Gem" pans. Bake on upper rack against back of oven.

WITHENBURG WAFFLES.

One quart flour, one pint sweet, luke-warm milk, two eggs, one tablespoonful melted butter, one teaspoonful salt, half a teacup of good yeast. Bake over quick heat. Butter, and serve immediately.

BROILED QUAIL.

Split them through the back, and get the broiler hot before broiling them, basting frequently with butter. When done place a bit of butter on each piece and set in oven a few moments to brown. Serve on pieces of toast with current jelly.

BUHL'S LEMON PUDDING.

The juice and grated rind of one lemon, one cup of white sugar, yolks of two eggs, three tablespoonfuls of flour, one cup sweet milk, beaten together. Line a dish with rich paste. Pour in the custard, and bake it until it hardens. Then beat the whites of eggs with four teaspoonfuls of white sugar, and spread over the top. Return to the oven and brown the top. Use a moderate heat. Damper forward.

IRWIN'S GREEN CORN PUDDING.

Four ears of green corn cut down fine, two eggs, one pint of milk, butter size of an egg, three tablespoonfuls of flour, salt and pepper. Beat well together. Bake one hour on top rack with a good heat. To be served as a vegetable.

MILLER'S RICE CROQUETTES.

Take cold boiled rice, add three eggs, with sugar and lemon peel to your taste. Make into oval balls, rub with bread crumbs and dip them in beaten eggs. Fry in butter; when done, sprinkle powdered sugar over them.

CREAM CABBAGE.

Beat together the yolks of two eggs, one-half cup of sugar, one-half cup of vinegar, a piece of butter the size of an egg, salt, and a little cayenne pepper. Put the mixture in a sauce pan and stir until it boils, then stir in one cup of cream. Let it boil. Pour it over the cabbage while hot.

BETT'S BAKED MACARONI.

Boil half a pound of macaroni until quite soft. Put it into a vegetable dish, with a little mustard, pepper and salt, a small piece of butter, and some grated cheese. Bake fifteen minutes on the upper rack.

APPLE OMELETTE.

Eight large apples, four eggs, one cup of sugar, one tablespoonful of butter, nutmeg or cinnamon to taste.

Stew the apples and mash fine; add the butter and sugar. When cold add the eggs, well beaten. Bake until brown and eat while warm.

Each of the foregoing receipts have been tried, and are recommended, but the following came too late for trial before going to press:

DEHART'S DOUGHNUTS.

Mix two quarts of sawdust with three quarts of water; stir till tired. Add a tablespoonful coconut, teacupful mustard, small bowl cayenne pepper. Thicken with white sand to a consistency. Pour over the top a thimbleful of molasses, collar box full of brown sugar, one egg, and a pint of ham fat, flavored with limburger cheese to taste. Cut and form doughnuts, throw damper forward, fry over front hole until brown, eat while warm. Sprinkle a thin layer of rock salt for children's use. Makes angels of all that try them.

ADVICE TO BUYERS.

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FACTS WORTH REMEMBERING.

Alcohol and whiting will clean silver in any form.

If you are buying carpets for durability, choose small figures.

Kerosene oil will remove rust from knives. Emery paper is also good.

Glycerine and fresh lemon juice will both soften and whiten the hands.

Lye made of wood ashes will soften hard putty in a few minutes.

Glycerine and lemon juice will aid in removing tan from the face.

The best thing for the hair is castor oil and brandy—enough of the latter to thin the oil.

A weak solution of permanganate of potassa will deodorize your breath.

Milk stains on serge dresses may be removed by steeping the part in warm water.

A gallon of strong lye put into a barrel of hard water will make it as soft as rain water.

A teaspoonful of hartshorn put in your basin of water when you wash your body in the morning, will generally prevent offensive perspiration.

To wash calicos or muslins without fading, soak them two or three hours in a pail of water in which two ounces of sugar of lead has been dissolved, then wash as usual. If they soak longer it does no harm.

If it is desired to cool water for drinking in warm weather, and ice cannot be obtained, let it be kept in an unglazed earthenware pitcher, wrapped around with two or three folds of coarse cotton cloth, kept constantly wet.

To cleanse the scalp, take one teaspoonful of powdered borax, one tablespoonful of hartshorn, and one quart of water. Mix all together and apply to the head with a soft sponge, then rub the head with a dry towel. Use once a week.

WE ALSO MAKE A

GENERAL LINE

— OF —

WOOD COOK,

COAL COOK,

BASE BURNERS

— AND —


HEATING STOVES

Which for Finish and Style, are not excelled in the Dominion.

HOT AIR FURNACES

— AND —

WAGGON SKEINS !

 Write for Prices and Samples.